NEW ENGLAND FARMER.

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AGRICULTURE.

[Extracts from recent letters to the Editor of the New England Farmer.]

Pear Grafts on Thorn Stocks.—"Pears may be grafted with entire success on the common wild thorn of the country, or on the hawthorn. Of the scions which I procured of you, and through the benevolent kindness of Mr LOWELL, whose praise is in all gardens and orchards, I have now a nursery of a hundred trees all on thorn stocks, and in fine order. But further experiments are necessary:—perhaps the scions may grow too fast for the stocks."—*G. B. Northampton.*

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Large Native Grape.—"A Swiss emigrant, poor but industrious, who resides near this place, last year transplanted a vine of the common white fox grape from the forest to a spring-house near his dwelling. Yesterday I obtained some of the grapes produced by this vine. By the transplanting and slight attention which has been paid to their culture, they have been remarkably improved in size, and somewhat meliorated in quality, though they retain the peculiar flavor of their species. One of them weighed 153 grains, and measured 3¼ inches in circumference, and generally they fell not far short of this. Some of our *vignerons* believe, that by proper culture, grafting, and pruning, &c. a valuable grape may be produced from this variety."—*S. W. York, Pa.*

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The Silk Culturist.—"I shall soon arrange the materials for my second number of the *Silk Culturist*, which will contain three views of the management of Silk worms; one by the *old* or *natural method*; the second by the *new artificial* or *Dandolo*; and the last, by *Electricity*, my own plan. I hope that my humble endeavors may be encouraged. The business of raising silk is by no means intricate, nor difficult: but the question is to obtain a crop by it that should be profitable; to do which, certain principles and conditions are to be well attended to. In relation to such principles and conditions, one single error is fatal:—in other words, there will be no profit.

"The object of *my* method, which I call *electrical*, requiring no costly apparatus or machinery, is, to disregard the vicissitudes of temperature, of occasional damp weather, a great number also of petty cares.—I have made a singular discovery, merely by chance:—it is that of a vertical hurdle, on which the worms can spin much better than on brush-wood, and never waste their silk."

FELIX PASCALIS, *New York.*

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Knight's Theory—Golden Pippin.—"I send you a basket of Golden Pippins, which are very fine this season. My trees are loaded, and it will at least show that the Golden Pippin has *not run out* in *this* country, if it has in Europe:* I can trace back two of my trees that have been imported eighty years, and I have no old trees that have healthier tops or make more new wood."—*G. P. Brighton, Sept. 25.*

* See New England Farmer, volume iv, pages 262, 320, &c.

CIDER.

MR FESSENDEN—I have been informed that the farmers of New Jersey ferment their cider in open vessels, and that particular care is taken in watching the crisis, and drawing off the liquor at the right moment. I am desirous of knowing more minutely than I do, the nature of the process, and especially how the fitness of the cider for drawing off is determined. Does it depend on the appearance of the cap or scum? Are we to wait till all action ceases? May the scum be disturbed without injury to the liquor? Of what form and capacity are the vessels used for that purpose? What situation and what temperature are considered most favorable to the process? How long, at the ordinary temperature of October, or at any given temperature, before the liquor is sufficiently fermented? I will thank you, Sir, to insert these queries in your next paper, trusting that some of your readers, acquainted with the process will furnish for the succeeding paper a satisfactory account, and thus probably gratify many besides your SUBSCRIBER.

Byfield, September 25, 1829.

Remarks by the Editor.—We hope the request of the writer of the above will be complied with by some experienced cultivator, who has added practice to theory. In the mean time some observations, chiefly derived from books may be of use.

Loudon says (*Enc. Agr.* 604) "Fermentation is an intestine motion of the parts of a fermentable body. This motion, in the present case, is always accompanied with an evident ebullition, the bubbles rising to the surface, and there forming a scum or soft and spungy crust, over the whole liquor. This crust is frequently raised and broken by the air as it disengages itself from the liquor, and forces its way through it. This effect continues while the fermentation is brisk, but at last gradually ceases. The liquor now appears tolerably clear to the eye, and has a piquant, vinous sharpness upon the tongue. If in this state the least hissing noise be heard in the fermenting liquor, the room is too warm, and atmospheric air must be let in at the doors and at the windows. Now, continues Crocker, is the critical moment, which the cider-ist must not lose sight of; for if he would have a strong, generous, and pleasant liquor, all further sensible fermentation must be stopped. This is best done by racking off the pure part into open vessels, which must be placed in a more cool situation for a day or two; after which it may again be barreled, and placed in some moderately cool situation for the winter. The Herefordshire cider farmers, after the cider has perfected its vinous fermentation, place their casks of cider in open sheds throughout the winter; and when the spring advances, give the last racking, and then cellar it. In racking, it is advisable that the stream from the racking cock be small, and that the receiving tub be but a small depth below the cock, lest by exciting a violent motion of the parts of the liquor, another fermentation be brought up. The feculence of the cider may be strained through a filtering bag, and placed among the second rate ciders; but by no means should it be returned to the prime cider. In this situation the cider will, in course of time, by a sort of insensible fermentation, not only drop the remainder of its gross lees, but will become transparent, highly vinous, and fragrant.

According to Knight, after the fermentation has ceased, and the liquor become clear and bright, it should instantly be drawn off, and not suffered on any account again to mingle with its lees; for these possess much the same properties as yeast, and would inevitably bring on a second fermentation. The best criterion to judge of the proper moment to rack off, will be the brightness of the liquor; and this is always attended with external marks, which serve as guides to the cider maker. The discharge of fixed air, which always attends the progress of fermentation, has entirely ceased, and a thick crust formed of fragments of the reduced pulp raised by the buoyant air it contains, is collected on the surface. The clear liquor being drawn off into another cask, the lees are put into small bags, similar to those used for Jellies: through these, whatever liquor the lees contain gradually filtrates, becoming perfectly bright; and it is then returned to that in the cask, in which it has the effect, in some measure, of preventing a second fermentation It appears to have undergone a considerable change in the process of filtration. Its color is remarkably deep, its taste harsh and flat, and it has a strong tendency to become acetous; probably by having given out fixed, and absorbed vital air. Should it become acetous, which it will frequently do in forty-eight hours, it must not on any account be put into the cask. If the cider after being racked off remains bright and quiet, nothing more is to be done to it till the succeeding spring: but if a scum collects on the surface, it must immediately be racked off into another cask; as this would produce bad effects if suffered to sink. If a disposition to ferment with violence again appears, it will be necessary to rack off from one cask to another, as often as a hissing noise is heard. The strength of cider is much reduced by being frequently racked off; but this arises only from a larger portion of sugar remaining unchanged, which adds to the sweetness at the expense of the other quality. The juice of those fruits which produce very strong cider often remains muddy during the whole winter, and much attention must frequently be paid to prevent excess of fermentation."

Dr Anderson, a celebrated British writer, author of *Recreations in Agriculture*, &c. &c. gives the following directions for cider making.

"I should first tell you that my orchards are upon a clay soil, which I think conduces much to the goodness of my cider. I will be short in my practical account, making but few observations, and leave the curious to draw speculative reflections from it. I permit my fruit to remain on the trees, until a great part falls by ripeness; then gently shaking the trees, take the apples in dry weather, laying them in heaps of equal ripeness, in a loft over my press. There they remain till they have perspired, and the perspiration ceases. As soon as convenient, afterwards, I grind my apples, and press out the juice; if it casts a pale color, I suffer the pulp to stand 12 or 24 hours, which will heighten the color of the juice. As soon as it is expressed, I pour it into vats, through

a sieve, (some filtrate through a hogshead of clean sand, after the manner of a leach, and place a large strainer, or sheet, or table cloth over the hogshead, to strain out the pomace,) where it remains about two days, according to the state of the weather, and the nature of the apples, (the longest when frosty, or cool weather,) till a thick head or scum rises upon it. Then I draw off a little into a glass to see if it is fine, and as soon as I catch it so, I rack it off without delay into open vats, or into hogsheads. If the juice is racked into vessels larger at top, than the bottom, and I rack it off as soon as fine, I need not take off the head or scum, it will not mix with the cider; but if the cask is straight, or I have neglected to draw off until the cider begins to become foul again, I find I do best to take off the head with a wooden skimmer, and then draw off as soon as possible. Whenever the brown head begins to open in the middle, or elsewhere, and a whiteness appears at the opening, I am certain it is time to begin to draw off; but I find from experience that the surest token is to observe its state by what is drawn off in a glass, and this method should be closely attended to. I have drawn a glass of cider out of a vat at 8 o'clock, foul—another at 10, fine, almost candle bright, without any appearance of the head's opening, as above observed: at 11, it was growing foul fast, without high winds, or any extraordinary event that I could perceive to occasion it. If then drawn off into open vessels, a fresh head may arise in 24 hours, then it may be racked into a close hogshead, or other receiver, where it will begin to ferment after a day or two, according to circumstances: I then permit it to ferment 3 or 4 days, (never exceeding a week, for the hardest fruit,) then I fumigate a clean, sweet hogshead, with matches of coarse cloth dipped in melted brimstone, and rack off my cider into the cask as quick as possible. If the fermentation still goes on, I give it one more racking in this way, and cover the bung with a tile, until I am sure the fermentation has ceased: I then bung close for the winter. Sometimes I have had the fermentation continue, and force me to 5, 6, 8, 10, or a dozen successive rackings, after I begin to fumigate, and yet the cider has proved good. Many other modes are practised with good success; but whenever this method is attended to, I will answer for its doing well."

Cider is, however, frequently manufactured without the trouble and expense of racking off. Loudon says "in making cider for the common use of the farm house, few of the foregoing rules are attended to. The flavor of the liquor is here a secondary consideration with the farmer, whose first object must be to obtain a large quantity at a small expense. The apples are usually ground as soon as they become moderately ripe; and the juice is either racked off at once, as soon as it becomes bright, or more frequently conveyed from the press immediately to the cellar. A violent fermentation soon commences, and continues till nearly the whole of the saccharine part is decomposed. The casks are filled up and stopped early in the succeeding spring, and no farther attention is paid or required. The liquor thus prepared, may be kept from two to five or six years in the cask, according to its strength. It is generally harsh and rough, but rarely acetous; and in this state it is usually supposed to be preferred by the farmers and peasantry. When it has become extremely thin and harsh, by excess of fermen taton, the addition of a small quantity of bruised wheat, or slices of toasted bread, or any other farinaceous substance, will much diminish its disposition to become sour."

An able essay "*On the Manufacture of Cider*," written by J. Buel, Esq. of Albany, and published in the N. E. Farmer, vol. v. p. 257, contains the following valuable observations:—

"*Vinous Fermentation.* This is commonly called *working*. It commences at the temperature of 59° Fah. and cannot be conducted in safety when the heat is over 75°, for a higher temperature induces a too rapid fermentation, by which much of the spirit passes off with the disengaged carbonic acid gas, and the acetous or vinegar fermentation begins at 77°. This will show the importance of conducting the vinous fermentation under a proper temperature, which is from 50 to 70° of Fah. * * *

"The vinous fermentation commences and terminates at different periods, according to the condition and quality of the fruit, and the state of the weather. The juice of the unripe fruit, if the weather be warm, will begin to ferment in a few hours after it passes from the press, and seldom stops at the vinous stage. The juice of ripe fruit, when the temperature is lower, does not begin to ferment under a week or fortnight, or longer, often continues slowly through the winter, and when made from some of the finer cider apples, is not completed under six or nine months. Indeed, in some cases the liquor does not become clear under a year, and the sugar is not wholly decomposed under two years: for the whole of the sugar is seldom decomposed during the first sensible fermentation. Knight considers cider at two years old as in the best state for bottling. For until the sugar is decomposed, fermentation still goes on, and the strength of the liquor increases. The like insensible process goes on in wines, and when it is completed, the wines are said to be ripe, and are at their highest state of perfection. *(See M' Culloch.)* Temperature being the same, I think it may be assumed as a rule, that fermentation will be rapid and short, in an inverse ratio to the proportion which the saccharine matter bears to the mucilage and water: and that the vinous liquor will be rich, high flavored, and durable, in proportion as the sugar and astringency preponderate in the must.

"*Precautions to prevent acetous fermentation.*—These are, supposing the previous contingencies to have been favorable, a careful separation of the vinous liquor from the froth and lees,—a cool temperature,—racking and fining,—and artificial means to destroy the fermenting quality of the remaining mucilage.

"I have already suggested the importance of drawing off the liquor from the scum and sediment, at the termination of the vinous fermentation. This period may be known by the cracking of the froth in an open cask, or, if in a close one, by the application of the nose or ear to the bung hole. If the fermentation has not ceased, a hissing will be apparent, and the gas given off will give a pungent sensation to the nose. If the liquor is not sufficiently clear, or indications appear of the acetous fermentation having commenced, the cider should be racked into clean, strong casks, and fined with isinglass, eggs, or skimmed milk This operation may be repeated if necessary; but it should be performed in cold weather. After the first racking the casks should be kept bunged close, and further rackings be avoided if possible, as every racking reduces its strength, and much of the spirit escapes with the carbonic acid gas which is evolved in the fermentive process. The oxygen of the atmosphere besides increases the vinegar fermentation. But if these methods fail, resort may be had to the means of impeding the natural operation of the mucilage or vegetable leaven. This may be done by what is called *stumming*, that is, burning a rag impregnated with sulphur, in the cask, in which the liquor is to be decanted, after it has been partly filled, and rolling it so as to incorporate the liquid with the gas; or by putting a drachm or two of sulphate of potash into each cask, which will precipitate and render insoluble the remaining leaven. If the fruit is good and properly ground, and the cider racked from the fermenting casks at a proper time, most or all of the subsequent operations will be superseded."

FOR THE NEW ENGLAND FARMER.

HARVARD (OR EPARGNE) PEAR.

This Pear has proved very fair and fine flavored this year; some of them weighing five—and some six ounces each. The old trees have borne very full, the young trees will do the same as they become older, being then less vigorous. This superior pear has taken a new name; the Committee on Fruits of the Horticultural Society having given it the name of Harvard Pear, after the founder of Harvard University, it being satisfactorily established to them that it is a wilding of Cambridge, Mass. besides the impropriety of its bearing so many names, viz. in Cambridge, the Sugar pear—in Boston, Epargne or L'Epargne—and in some catalogues, Boston Epargne. Mr Robert Manning, of Salem, Mass, has had a tree of the true French Epargne, growing in his fine garden and nursery, which was among the specimens of his bearing trees imported from France, the character of which is entirely different—the branches of the Harvard growing upright like the Lombardy Poplar and has thorns; whereas those of the true French Epargne grow weeping, like the Jargonelle pear tree—the fruit also, is neither so large, nor so fine in quality, as the Harvard, which is one of our best pears for the season, (September 1st,) and many rank it second only to the Seckle, than which it is larger. It is a constant and full bearer when the tree has age; its rapid growth preventing its bearing for four or five years, which is a good peculiarity. Its excellent qualities make it deserving of a recommendation to our nurseries and the public, as a very superior pear. It may be added that it is in good favor with the market-men, selling at 4 to 5 dollars per bushel. S. D.

Dorchester, Sept. 5, 1829.

FOR THE NEW ENGLAND FARMER.

CHERRY TREES.

Mr Russell—I think it a duty to the public again to apprise them that the fall is the proper season for transplanting *Cherry trees*, and that not one third the proportion of any given number will succeed by spring planting, as will be found to prosper by autumnal transplantation.—Of so much consequence did I deem my repeated proofs of the above facts, at an antecedent period, that more than 25 years ago, I stated the same facts in my annual advertisements.

Having witnessed the past season so many additional instances of the great difference in success, as above referred to, I deem it worthy of repetition. Yours, most truly,

Linnean Botanic Garden } WM. PRINCE.
September 29, 1829. }

FOR THE NEW ENGLAND FARMER.

THE DAIRY.

Mr Fessenden—I was much pleased, in your paper of 25th September, to read a piece on the Dairy by an experienced farmer, signed S. X. It is a valuable paper in many respects; and as to his trial of the different qualities of milk of different cows by the *Lactometer*, I can most fully confirm by my own experience, and will give the result of a trial made at a farm of mine in New Hampshire, the 24th of August last, on nine cows of different breeds—viz.—

No. 1, a cow *half Alderney*, of cream	$1\frac{2}{10}$	inches.
2, a heifer, same breed.	$1\frac{2}{10}$	"
3, a cow, do.	$\frac{9}{10}$	"
4, a heifer *quarter Alderney*,	$\frac{8}{10}$	"
5, a cow, *(half Cœlebs*, or short horn,)	$\frac{8}{10}$	"
6, do, *half (Admiral*, or do.)	$\frac{8}{10}$	"
7, a native cow 10 years old,	$\frac{9}{10}$	"
8, do. do. 4 years old	$\frac{3}{10}$	"
9, do. do, large Sandwich breed,	$\frac{2}{10}$	"

The above shows as great a difference in quality, as the account given by S. X.; and is greatly beyond the ideas of our farmers generally on this subject; I have conversed with a great number, and in no one instance have they thought the difference could be more than one-third, but above it is as six to one. This shows the *butter* properties of the milk;—probably in *cheese*, the difference would not prove so great in *quantity*, but then I presume the *quality* must be *much richer*. I should think it would be advisable in every town or neighborhood to own a *Lactometer*, (they have been made at the Glass factory at Lechmere point, and I should think would not cost more than three dollars for a frame with 4 or 6 glass tubes)—by this means they could readily determine, as their heifers come in, which were valuable to keep—I have generally found that those cows which gave the *greatest quantity* of milk, gave the *poorest quality*. It is not, however, always the case.—I have also thought heifers did not give so rich milk as when they come to 4 or 5 years of age—the quality of milk is always less rich soon after calving, and becomes richer, constantly, till the cow is nearly dry—and in the fall. milk is always richer than in the spring—all these circumstances must be taken into consideration in determining the value of a cow by the lactometer. An ordinary cow, as to richness of milk, may be a good breeder for *draught* and *fatting* stock, but in *our* country I think the butter and cheese properties are of first consideration, and as fine animals for labor and beef may be obtained from them.

In using the lactometer, the *whole* milk should be drawn from the cow, and then stirred, before filling the glass—otherwise you do not get the fair average quality—in *warm* weather, the cream rises slowly—I generally let it stand 48 hours, and note its rising every 12 hours—and in *cool* or *cold* weather I have not known it to rise any after 12 hours.

S. X. notices several cows that have proved *great Butter* makers—these have all been very high fed animals.—I somewhat doubt, if a farmer gives his cows good English hay, and enough of it—and also has *real good* pasturage, whether he gets by extra feed of meal, skim-milk, &c., &c. sufficient extra butter or cheese to pay for it.—I think S. X. proves this in Essex county.

I wish some of our public spirited individuals would import a few bulls and heifers of the *Ayrshire* stock that give 900 gallons of milk per year, and also of the *Galloways*, the cows of which produce *their weight in cheese* per year.—They would be great acquisitions to us, notwithstanding the fine stock we already possess, in Short Horns, Alderneys, Herefords, and Devons—and might be easily imported from Glasgow, *via* New York or New Brunswick, as from Boston there is little or no trade with Scotland,—and the expense would not be much. P.

Sept. 29, 1829.

FRUITS AT THE HORTICULTURAL DINNER.

In our list of the fruits presented at the late anniversary dinner of the Massachusetts Horticultural Society, some very superior specimens were omitted, which justice requires should be particularly mentioned:—among which was a basket of Mr Thomas' very fine native pear from Hingham, which is justly considered the greatest acquisition to our fruits, that the exertions of the Society have yet developed. Mr Thomas will soon give, in the New England Farmer, a particular account of the characteristics of the tree, and furnish, at the proper season, scions for distribution among the members.

Among the grapes, was a very fine specimen of the Black Cape, one bunch of which weighed *two pounds*,—raised in the open air, by the Messrs Winships, of Brighton.

The basket of fruit mentioned as from the garden of S. G. Perkins, Esq. was presented by his gardener, Mr Trainer, and contained superb specimens of the Black Hamburg, St. Peter's, White Muscat, Alexandrine Muscat, and White Chasselas Grapes—also, the Alberge Admirable, Belle de Vitry, Chevreuse, and White Pine Apple Peaches.

Mr Parmentier of New York, forwarded a box of rare vegetables, accompanied by the following note:—

"1. I send you a box containing some Sweet Peppers, received of Dr Lanuza, from Valencia, in Spain, where they are very much admired. The best manner of cooking them, is, to stuff them in the same manner as the French do the Purple Egg Plant. They were found very good at our horticultural dinner in New York.

"2. Some *Seeds* of the same sweet Peppers, for distributing among the members of the Society. The seed is always good for two years, and is to be cultivated in the same manner as the common pepper.

"3. Some roots of the Violet Carrot of Spain—received from Florence in Italy—very sweet. They must be sown late in the spring, to prevent them from going to seed the same season. Next spring I will forward some seed for the Society.

"4. Some seed of a kind of bean, received of Ellerton Allen, Esq. called in South Carolina Crowder Bean, because they bear so much.

With much esteem, A. PARMENTIER."

Horticultural Garden, Brooklyn, N. Y. }
September 17, 1829. }

☞The Seeds mentioned in the foregoing letter can be obtained by members at the Hall.

List of fruits sent to the Horticultural Dinner by J. Prince, Esq. of Roxbury.

Pears—Capiaumont, Vert Longue or Mouille Bouche, Green Catharine, Fulton of Mr Abbot, Napoleon, Beurrè du Roi, Winter Golding, Achan, a Scotch Pear.

Apples—Royal (of Northampton,) Marigold, Nonpareil (of England,) Chataignie (French,) Pomme neige or Snow Apple, Golden Russet of England.

Pine Apple Melons.

White Pie Pumpkin.

A branch of Passe Colmar, not ripe, but sent to show their very great bearing—the branch was about two feet long, with 31 pears, and weighed $9\frac{1}{2}$ lbs.

A *larger* branch from a graft of Charles D'Autriche of my own importation from France in 1822—it is a *very great bearer*—resembles the *Crasanne*, but is not so *acid* or *stony*.

Brighton Market.—*Monday, Sept.* 28.

(Reported for the Chronicle and Patriot.)

Beef Cattle—951 at market, including a part of those unsold last week. The market was very much the same as the preceding week, exceedingly slow and dull; more thin cattle, however, were probably sold for $3 and less per cwt. than at any other day this season. The greatest proportion were taken at from $3 50 to $4 25. A small number at $4 50 a $4 75, and about 10 *very fine* Cattle at $5 per cwt. Quite as many remained unsold at the close of the market, as at the last week. The *barrelers* nibbled a little: when they commence in earnest, we shall probably be saved the trouble of reporting, "those unsold last week."

Store Cattle—527 at market; many of them had been in from 1 to 3 market days successively before. The drovers attempted a small advance on former prices, the consequence was, but few sales were effected.

Sheep—3710 at market, including about 200 unsold last week. The principal part of those not sold last week were disposed of during the week at from $1 to $1 17 per head. This day lots of Sheep and Lambs were sold, generally at $1 25 to $1 50 per head; a few small lots *selected* at $1 75; thin qualities near the close of the market even sold at all prices, say from 75 cts. to $1 per head, and a large number remained unsold notwithstanding.

Swine—795 at market, including 42 unsold last week.—The slight improvement mentioned in our last met with a sudden change. Today the market for Shoats was quite as dull as at any day this season—old Hogs are in demand.

We notice that Mr Sweet, the celebrated English author and botanist, has dedicated a plant to Mr Wm. Prince, Proprietor of the Linnean Botanic Garden, whose name it bears, and who has done so much for the horticulture of the United States.

On the 23d inst. a "sand blast" was made on the Baltimore and Susquehanna Rail Road. 16 pounds of powder were used. One rock weighing 70 tons was removed from its bed: five others, from 2 to 7 tons each, were thrown some distance.

FOR THE NEW ENGLAND FARMER.

PROPER SEASON FOR CUTTING TIMBER.

Mr Editor—I read with much interest an article in the New England Farmer of August 14th, written by a gentleman of Long Island, who styles himself "A Farmer," wherein he makes this highly interesting inquiry—"*At what season of the year should ship timber be cut to insure the longest durability?*" Without attempting to give a definite answer to the interrogation, the writer has thought fit to lay before the public some facts, the result of his own observation, and likewise some causes which appear to have produced the rapid decay of timber under certain circumstances.

Although the facts which have fallen under my observation, in some instances, are very different from those stated by the gentleman of Long Island, still I doubt not but the facts stated by *him* are in perfect accordance with those which have fallen under *his* observation; and although like causes do not, according to our limited views, always *appear* to produce like effects, we ought not to come to the conclusion, that the fixed and unalterable laws of nature ever change; but rest satisfied, that any, and every cause under like circumstances, always has, and always will, produce the same result, however we may be deceived as to any specious appearance. Having assumed the above premises, it may be thought proper to inquire into the causes which operate to produce the destruction of timber, and whenever a satisfactory solution is found, it follows in course, that whatever counteracts or prevents that cause from operating, so long timber may be preserved. But the fact is so obvious that the sap naturally in green wood and timber is the primary cause of its rapid decay, as also the several degrees of humidity to which it may be exposed, that it seems needless to look for other causes. If these premises be correct, it follows that the sooner the green timber is deprived of its sap, and the more securely it is kept from the rot, the longer it will last, and if that be effected more speedily by cutting it at one time than at another, no one can be at a loss *when* to fell his timber, provided the above fact be ascertained; but it may be presumed that well attested experiments are wanting to decide this point.

With such facts as are known, and such as may reasonably be supposed to result, I think it must appear evident that the best time to cut timber, having in view its durability, is when the sap flows most freely. Some, perhaps, may be startled at this assertion, when the writer has just stated that the sap is the primary cause of the decay of timber, and may ask how can it follow that the best time to cut timber is when there is the most sap in it? The writer does not say the best time is when it *contains* most sap, but when it *flows* most freely. That timber ever contains a much greater degree of sap at one time than at another, may be doubted. Let us attend to well known facts.

The writer of Long Island says, that "we know that a white oak, (and we may say the same of almost any kind of timber, even of pitch pine) cut down in February, and left lying till June, will send out small sprouts from the body, and that the bark will loosen and may be stripped off." These facts must have been often remarked by the most superficial observer.

Now, if two sticks of timber, one cut in February, and the other in June, exhibit the same appearance, does it not follow that there is as much sap in the timber in February, as in June; and that in both cases the heat of summer is the cause of the action of the sap which is put in circulation producing the same results in both cases?

This vital principle of the vegetable kingdom bearing a near resemblance to the blood of the animal kingdom, by undergoing certain changes by the means of the leaves, produces all that pleasing variety of flowers and fruits on which the eye delights to dwell, or the taste to enjoy.

The most exquisite peach, and delicious strawberry, are but the sap of the tree, in another form, prepared in nature's laboratory: but this fluid, deprived of the proper apparatus (the leaves) for producing these effects, will become stagnated, and soon, very soon, in warm weather, undergo a degree of fermentation, and hasten the decay of that body, wherever it remains. This substance, termed the sap, will much more freely evaporate in some kinds of timber than in others. In some it is a thick, viscous substance, and in others a thin fluid. A tree cut in June, and the bark left on, the sap must undergo a degree of fermentation immediately, much to the injury of the timber. A tree cut in February, and the bark left on, would part with but a small portion of the sap, and as the heat of summer increased, would also produce the same result as the one cut in June.

Hence, a white pine stick of timber, will become, in a few weeks, in warm weather, if the bark be left on, seriously injured: but if this same log had been divested of its bark, and soaked a few days in water, thereby rendering the sap more fluid, the same would escape through the pores of the wood, and thereby have been the means of preserving it from decay for years.

Our common poplars, when cut and peeled, will last several years perfectly sound; but if they were left with the bark on, would hardly hold together one season.

The same remark will apply to white birch, which is one of the most perishable kinds of wood when left with the bark on. Hence we may learn why the sill cut in July, 1778, by Mr Cooper, as mentioned by the gentleman of Long Island, should last so long. The same writer observes "There are barns on Long Island, which have been built with timber cut in summer.—In those barns we find hickory, gum, and oak rafters with the *bark* stripped off, as hard as horn, and uninjured by worms." But after making this statement, the above writer says, "with such evidence before us, it certainly appears, that we are ignorant of the proper time to cut ship timber;" by which term I presume he means to include all timber, for every purpose; as his remarks are not confined to that particular kind of timber, but he mentions posts, sills, rafters, &c. But with such evidence, substantiated by facts, as *he alone* has stated, laying aside ten thousand others which would corroborate his statement, does it appear that there is any *need* of being *ignorant* of the proper time to cut timber, when he says, his chesnut posts cut in March, and set in the summer, lasted 16 years—while those cut in May, only lasted 12 years. The posts cut in March had time before they were used to lose a part, and perhaps a large part, of the sap before placing them in the ground; while those cut in May had certainly less time, and were probably immediately put into the ground. The sill and rafters, by being hewed, and the bark taken off, remained as "hard as horn," owing *not* to the time of cutting, but to the manner of treatment afterwards.

The writer of this article, a few years since, from necessity at the time, cut in May, some white oak posts from five to eight or nine inches in diameter, and had them immediately set; but they lasted barely four years: whereas, had they been seasoned, they would probably have lasted four times four years. The Long Island writer makes some statements in regard to *locust* posts, that are much at variance with facts which have transpired in this region; but they were not the kind of locust probably growing in this vicinity. He says that "Locust wood is supposed to last fifty years, and that it may be cut at any season," and goes on to say, "This is certainly wrong;" and in proof of his statement, says his "locust posts are rotten and removed, the red cedar are perfect and sound:" these posts he states to have been purchased in 1801. Although our locust when used for posts in this vicinity, are not known to last "forever and ever, having been tried out and out," like the man's cedar rails, yet the writer has never been able to learn that any locust posts have ever been seen decayed in this region, and such was the confidence of the writer of this article in the durability of locust timber, that he spent much time, and was at a serious expense in procuring about one hundred, a few years since. This high opinion of their value was formed upon the following facts: viz. his own observation for thirty years. A certain yard in Waltham has been fenced more than twenty years; the posts were alternately one of locust and one of red cedar. Three years since it became necessary to put in new posts in *every* place where the cedar posts stood, while those of locust were perfectly sound, and upon cutting them, were as "hard as horn."

When Mr Peck built his seat in Newton, well known in this vicinity for its elevated and commanding situation, and as now devoted to the use of a Theological Institution, he made use of oak, chesnut, and locust posts, in fencing the garden; but when the premises were purchased a few years since, by the present proprietors, in making the necessary repairs, the same soundness in regard to the locust posts occurred as at Waltham.

A gentleman of my acquaintance, of the most undoubted veracity, stated, that having one locust post, and no special use for it, it had lain *on* the *ground* more than 20 years, and it was perfectly sound. This, however, seems rather digressing, and therefore the writer will forbear stating any more circumstances at this time in regard to the durability of locust timber, and will give his reasons why the summer is considered to be the best time to fell timber, which are these. The sap is then in such a fluid state, if it be not confined by the bark, as to soon evaporate, and leave the wood dry and compact; whereas, when timber is cut at other seasons the bark will adhere so firmly as to be with difficulty separated from the wood, and we may well suppose, that after lying several months, until the action of the sap is produced by the heat of summer, so as to admit the peeling of the bark, that some of it must have undergone a partial change, and remain in the wood; therefore mechanics, who are desirous of having timber *thoroughly* seasoned, first soak the timber in water some days: this process destroys much of that adhesive quality of the sap which prevents its speedy evaporation.

We may come to the conclusion, if these premises are correct, that *green* timber put into the ground will soon decay—and that timber cut in summer, and immediately divested of its bark, or otherwise having its surface of *naked* wood exposed to the air, will remain sound a long series of years, and become as "hard as horn;" or if it be cut in winter, to soak it in water some days, and as soon as the season will admit, to strip off the bark—that probably with this process, but little advantage or disadvantage will be derived by cutting timber at any particular season of the year; but that much, very much, depends on the manner of preserving it afterwards. Yours, &c.

Newton, September 19, 1829. D.

MOSS.

(Lichen.) There are various kinds of this—some grows on trees, on stones, on the shingled roofs of houses, on the surface of the ground; and some of a very minute kind, which is commonly called *mould*, on the surface, and in the crevices and cavities of almost every substance which is wet or moist.

Moss is particularly injurious to the growth of trees and of grass. Its growth is encouraged on fruit trees, where the soil is either too cold or too wet, too sterile and dry, or too thickly planted. Where the soil is too cold and wet, the best remedy is hollow draining, and manuring with sand, sheep dung, and other manures suitable to the soil. Where it is too sterile and dry, dig away the earth from about the roots, and supply its place with a mixture of earth and mud, from ponds or creeks, or some other rich earth, that is better calculated to retain moisture. Where the trees stand too thick, cut part of them away, rub the moss off the rest, and apply *Forsyth's* method of *heading down*, if necessary, making use of his *composition* to preserve the wood.

Where moss prevails in grass grounds, apply a heavy, sharp, iron toothed harrow to it; scarify the top of the soil till it is somewhat raw, strew some seeds of herds grass, or other good grass, over it, and give it a good dressing of a mixture of sheep dung and sand, or other warm manure that is suitable to a cold soil. This is for grounds sufficiently dry; but if the moss be occasioned by too much wetness in the soil, although the above method may prove beneficial for a while, yet nothing short of hollow draining will ever prove effectual for any considerable length of time. Gypsum will also eradicate moss on dry loams.

By experiments, says Mr *Deane*, it is found that the common yellow moss is a good manure for potatoes. It would seem to be best, however, when mixed with stable dung, or rather laid on top of it. It is said to be very good to mix with lime in composts, as the lime is best calculated to dissolve the oil it contains; and oil is known to be an ingredient in the food of plants. It is also recommended to be mixed in dry sandy, or gravelly soils, for the purpose of enabling such to retain a due degree of moisture.—*Farmer's Assistant.*

From the Steuben Messenger.

CHEESE MAKING.

I am induced to make the following communication, the principles of which will be found in Thomson's Chemistry, with the hope that it may be of use to some of the readers of the Messenger, and as this is the season for testing its utility, if you think it will be useful, you are at liberty to publish it. A Lover of Good Cheese.

Milk is well known to consist and is easily separated into three parts—cream, curd and whey.

The cream is an oily, rich, and sweet substance, diffused through the others, and easily separated from them by standing, but can never be hardened or curdled with rennet.

Curd may be separated from the whey, by heating it a little more than blood or milk heat when it comes from the cow, and adding a little rennet, and its richness depends upon the quantity of cream that may be diffused through it, and which may be easily pressed out.

Whey is the remaining fluid, and its richness, color and taste depend upon the quantity of cream it may contain.

Cheese, it is well known, is made from the curd, and the cheese is the better the more it contains of the cream, or of that oily matter which constitutes butter; its goodness, therefore, depends in a great measure upon the manner of separating the whey from the curd.

If the milk be much heated, the curd broken in pieces, and the whey forcibly separated or pressed out with heavy weights or patent presses, as is the practice with many, the cheese is scarce good for any thing, but the whey is delicious, especially the last pressed out, and butter may be obtained from it in considerable quantities. A full proof that nearly the whole creamy part of the milk has been separated from the cheese and is in the whey.

Whereas if the milk be not too much heated, just sufficient to curdle, if the curd be allowed to remain unbroken, and the whey be separated by very slow and gentle pressure, the cream is retained, and the cheese is excellent, but the whey is almost transparent and nearly colorless.

Black Cherry Tree.—A medical correspondent of the Cooperstown Watchtower, says, that the bark of this tree is poisonous. He relates the case of a young lady to whom he was lately called, and who, in consequence of drinking about half a pint of cider, taken from a closely stopped bottle, filled the evening previous with cherry bark fresh from the tree, was seized with vertigo, stupor and syncope, followed by great difficulty in respiration and vomiting. Similar effects were produced in a slighter degree, upon another person, who took from the same bottle a smaller draught of the cider. He says that the French chemists have recently ascertained that the deleterious principle of the cherry, laurel and the kernel of the peach, is very analogous to *prussic acid.* This acid in its concentrated state, if a feather be dipped into it and drawn across the eye of an animal, produces instant death. Two drops, says the writer, have been known to kill a vigorous dog in a very few minutes.—*Ontario Repository.*

Middlesex.—The annual Cattle Show and exhibition of Manufactures, in Concord, will take place on the 7th instant. The Address is to be delivered by John P. Robinson, Esq. of Lowell.

Cure for Hydrophobia.—The late foreign Medical Journals state, that Coster, a French surgeon of great eminence, has discovered that chlorine has the wonderful power of decomposing and destroying several of the most deadly animal poisons, and among others the saliva of the mad dog. The mode of applying it is, to make a strong wash by dissolving two table-spoonfulls of the chloruet of lime, in a half a pint of water, and instantly, and repeatedly bathe the part bitten. It has proved successful when applied within six hours after the animal has been bitten.

From the Richmond Enquirer.

Cattle cured.—One of my oxen was taken a few days ago very suddenly with very singular symptoms, such as I had never before seen. He appeared perfectly deprived of the use of his limbs, and was taken in very rapid succession with convulsions. They came on by a wild gaze of the eye, and very apparent sensations of horror, lasted generally from two to three, and sometimes as long as five minutes, and during the intervals the animal gave evident symptoms of weariness. Upon examination I found his horns perfectly cold, which induced me to bore them, and into the holes (made 4 or 5 inches from the head,) I poured a strong mixture of black pepper, salt and vinegar. Not more than fifteen minutes elapsed before the convulsions ceased: in less than an hour he fed as usual, and at this time, (three days since his attack) is apparently as well as any animal on my farm. I am induced to make this public, as I apprehend the complaint (from the extreme dampness of the season,) will not be very uncommon, and also because of the simplicity of the remedy, and the fair promise it gives of efficacy.

A PLANTER.

To measure the contents of Pipes.—Square the diameter of the pipe in inches, and the product will be the number of lbs. of water, avoirdupois, contained in every yard's length of the pipe. If the last figure of this product be cut off or considered as a decimal, the remaining figures will give the number of ale gallons in a yard's length of the pipe: and if the product consist only of one figure, this figure will be the contents of an ale gallon: divided by 282, will give the number of cubic inches in every three feet of the pipe, and the contents of a pipe of greater or less length may be found by proportion.

The Northern editors who have noticed the remarks upon cooking rice, will do still more good by extending the important information, that, for the actual uses of life, the low priced rice is equally as good as that which is termed prime. In fancy articles, appearances go a great way—but it is strange, that in an article of food, so great a mistake should still prevail. Prices depend very much upon the wholeness of the grains of rice; a matter wholly indifferent for all useful purposes. —*Traveller.*

Charcoal.—A correspondent of the National Intelligencer, states that Charcoal is an effectual remedy for Intermittent fevers. It is to be used in the form of toasted or burnt bread, as a more convenient and agreeable form than the preparation from wood coal.—*ibid.*

Dr David Hosack, of New York, has relinquished his profession, which he has pursued for thirty-eight years, in his native city, and has removed to Hyde Park, in Dutchess county, having purchased the splendid situation of the late Dr Bard, on the margin of the Hudson, with a view

to devote himself to horticultural pursuits, and the improvement of agriculture. The premises attached to his situation, consist of 700 acres of choice land. For the purpose of improving the breed of stock in Dutchess county, he has imported Saxon and Merino sheep, and black cattle of the Bakewell breed.

As a professional man, there are but few in this country, who have attained a higher reputation than Dr Hosack; and his name is not undistinguished as a patron and successful cultivator of science and literature.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, OCTOBER 2, 1829.

A GOOD SUGGESTION.

The Editor of the Middlebury Standard, after noticing the laudable efforts that are now making to improve the science of horticulture, and the attention that is paid to selecting the best varieties of fruits and vegetables, as well as stock, recommends the formation, in all large towns in the interior, of horticultural associations, for the purpose of procuring trees, scions, and buds of the most valuable fruits, and seeds of the most esteemed garden vegetables, and the purchase of periodical publications devoted to the science of Agriculture. The writer suggests that twenty-five or thirty public spirited individuals in each town should unite and pay one dollar each,—the money to be expended in purchasing those articles that should be thought advisable, the fruit trees, grape vines, and seeds to be equally divided among the subscribers. If a little exertion was made in this way, by public spirited individuals, New England would be filled, in ten years, with the best varieties of fruits and garden vegetables.

HISTORY OF THE CULTURE OF INDIGO.

Mr Fessenden—In your paper of the 4th ult. it is stated that "the culture of Indigo is again brought up in Carolina." The increased consumption of this article may make some notice of it in a degree interesting.

It is stated that there was so little knowledge of this dye (amongst the ancients called "*Indicum*") that Pliny, when he wrote, was not justly informed as to the plant itself.*

It was not till after the settlement of this country, say 1630 to 1640, that it began in Europe to be much spoken of.

In 1688, says the same authority, it was not agreed amongst Botanists what plant Indigo was made from.

Some few experiments were made in Europe about the middle of the last century to rear the plant. But it is only since 1800 that both in France and Italy great efforts have been made, and with some success, in its culture. There was probably more of scientific experiment than of practical good contemplated in these efforts.

It is wonderful to look back and perceive how recent our knowledge is of many of the most important articles of use and production in agriculture!

In our country it would seem that the success that attended the culture of Indigo in the French and Spanish West Indies induced efforts to be made for its culture in the Carolinas. These began about the middle of the last century (1750.) Indigo is mentioned as an article of product of the Southern States, by Guthrie and others, who published about this time.

But I submit to your inspection a letter, from which an extract follows, addressed to an ancestor of mine, which gives probably a fair account of its early stages. It may be well to observe that the writer became an eminent ship master.

"*Winyaw, (S. C.) March* 20, 1755.

"Sir—This serves to inform you that the wind not favoring us with an opportunity to go to Charleston, we remain still here. I have had an offer for many articles of my cargo, [those are of no consequence to report.] But I think they cannot be lower, and shall try the market at Charleston.

"There is no trade here but with the merchants, *the planters are so extraordinarily busy preparing their Indigo works, that few come to town.*

"The great success *last year*, and great demand for that commodity, has engrossed the attention of all the planters; so that there is little going forward but *Indigo*. Upwards of 200,000 pounds were made last year. It is supposed from the great preparations made this year, that there will be 500,000 pounds made. The price has been 35*s*. per pound, (being about 78 cents,) for the best sort, of which none is now to be had." After prices, prospects, &c. he concludes, "I shall omit nothing to give you satisfaction, and am, respectfully, &c.

"JOHN FRAZIER."

The culture of Indigo continued in Carolina from that period for some years after the revolutionary war, and large and frequent importations were, for some years, made to this place and elsewhere. Its quality was ordinary in general, and its price about 75 cents. When its culture was left off, we cannot precisely say. But presume it was after our great trade with India opened, and the finer qualities raised there were so abundantly introduced and so much more approved. At any rate it has for many successive years been seen in their price currents, "This article is wholly imported from abroad," or in words to that effect.

I close with observing, that efforts to increase the products of the earth, must, in general, be considered as highly praiseworthy in our country at this time especially, as tending to quicken industry, lessen importations, &c. To the effort in this particular, therefore, at the South we wish success.

There can be no doubt that their intelligent planters will learn from experience how far it is for their interest to go. I am, yours, W.

* Encyclopedia.

Cost of Green Houses.—A correspondent wishes to know the probable cost of a small green house, say 15 feet long, corresponding width, and the annual cost for fuel, &c. and thinks it would be well for the Horticultural Society to ask for approved plans of cottages, green houses, farm houses, and other buildings connected with rural economy, to be hung up in their Hall. An article on Green Houses will be found in the N. England Farmer, vol. vi. page 329.

Silk in Maine.—Mr Jacob Patch, of Camden, Me. has sent us a specimen of sewing silk manufactured by him,—being the first ever made in that part of the State. He is planting more of the White Mulberry Seed as a preparatory step to an enlargement of the business.

The Rhode Island Cattle Show takes place in Pawtuxet, on the 14th inst.

Massachusetts Horticultural Society.—Among the fruits left for examination at the Hall, Saturday, 25th ult. were the following:—

From Mr N. Seaver, of Roxbury, very fine specimens of Bland's Virginia Grape. The fruit was hardly ripe, but still its flavor was good,—the bunches, with shoulders, very thickly set, with berries of a pale red color. The fruit compares pretty well with good foreign grapes, and will make a good wine or table grape. It has a thin skin, very little pulp, and decidedly surpasses all the native grapes that have been exhibited. It will be a most desirable acquisition to our gardens in the city as well as the country, where it can be raised with almost as much certainty and abundance as the Isabella. The character of the Bland Grape agrees very accurately with the description given by Mr Prince, in his valuable Treatise on Horticulture, page 52. Mr Seaver also exhibited some of his Alexander or Muscadel grapes; good sized bunches, with large shoulders. The identity of this fruit is disputed, some considering it the same as the Isabella, which the fruit now exhibited closely resembled.

From E. Phinney, Esq. of Lexington, a basket of his native wild grapes, from a vine cultivated by him some time—the bunches are of good size, the berries very large, light colored, and of agreeable flavor for a native grape.

From Mr Z. Cook, Jr. of Dorchester, a basket of very fine Isabella grapes,—the bunches remarkably large, one of them weighing 11 ounces—the other nearly as large.

From Mr Downer, of Dorchester, a specimen of a beautiful pear, the scions of which were sent to S. G. Perkins, Esq. by the London Horticultural Society. The pear was of a bright yellow, melting, and fine flavored, name unknown, the label having been lost when received by Mr Perkins.

From Dr. Green, of Mansfield, specimens of two sorts of native grapes, purple and white, good sized bunches, very large berries, (particularly the white kind) and of good flavor for a native grape. Dr. Green has offered to give the Society a particular account of the habits and character of the grape, with some of the cuttings.

From Mr Joseph W. Newell, of Malden, specimens of a very large red Apple, from the farm of Mr Amos Sargeant, of Malden,—to ascertain its true name. (It is thought to be the same as the Grand Sachem Apple cultivated at the Messrs. Winships' Nursery, at Brighton.)

From Col. Harris, of Boston, a specimen of a seedling pear from the garden of Madam Dix, of this city. The lower limbs of the tree are armed with thorns the middle, upright, bearing branches are free. The tree is a great bearer, the fruit ripens early in October, and is melting.

From Col. Jaques, of Charlestown, specimens of a very beautiful peach, flesh yellow, and of delicious flavor, raised from the stone, in the garden of Mr Etheridge, of Charlestown.

From John Prince, Esq. of Jamaica Plains, specimens of very superb Mexican Georginas, and of a new vegetable introduced by him called the Pie Pumpkin, seeds of which will soon be ready for delivery to members.

From Mr Samuel C. Gray, of this city, specimens of the fruit of the singular tree in Salem, described by the Hon. Stephen White, in the last volume of the New England Farmer, page 89. The tree is a seedling, and always bears two kinds of pears promiscuously on the same branches.

From Mr E. Sharp, of Dorchester, specimens of a fine autumnal apple (name unknown,) and of the Brown Beurré and other pears.

From Joseph Head, of this city, specimens of a very fine natural cling-stone peach, raised in his garden in this city.

☞Buds and scions of any of the above fruit will be distributed among members of the Society, at the proper season.

Specimens of other fruits were left by Mr Cros-

BY, of Roxbury, and others, for the purpose of ascertaining their true name.

At the last meeting it was voted, that a subscription paper be placed on the table at the Hall, for such gentlemen as may see fit to subscribe to raise a fund for the purchase of books for the Library of the Society.

A committee was appointed to procure accurate drawings of our principal native fruits for the Hall of the Society. This will doubtless be considered by all a very judicious measure, as accurate descriptions of all our superior fruits will be published in the N. England Farmer, and reference made to the drawings.

A list of the Officers chosen at the last meeting, will be published in our next paper.

Mrs GORE, of Waltham, has politely sent to the Hall, for examination to-morrow, specimens of the fine Heathcot Pear, a seedling from her garden.

We shall publish next week, a full list of the premiums offered by the Massachusetts Agricultural Society, for the approaching Show at Brighton—circumstances have prevented our doing it this week, and have compelled us to defer some other articles connected with the occasion.

A Treatise on the Vine,

A work now in Press, and will be ready for delivery to subscribers and others, the present month,

Comprising a copious and complete dissertation on its Culture, Management, &c. and on the process of making Wine,—together with accurate descriptions and remarks on the properties of about 200 varieties of Grapes best suited for Wine and the Table, with a careful arrangement of the synonymes.—A Topographical list of all the most celebrated Vineyards throughout the world, and particularly of those in the different Departments of France, and the mode of culture pursued in those of most note. This work will comprise all the important information contained in the *new edition of Duhammel*, published in 1825; also that contained in the *Nouveau Cours Complet d' Agriculture*, edited by Members of the Royal Institute of France; together with such additional information as is found in the works of Rozier, Chaptal, Jullien, McCullock, Forsyth, Speechly, Berneaud, and other Authors of authority. By WILLIAM PRINCE, Proprietor of the Linnæan Botanic Garden, near New York; Vice President of the New York Horticultural Society; C. M. of the Linnæan Society of Paris, of the Horticultural Societies of London and Paris, and of the Imperial Society of the Georgofili at Florence; Honorary Member of the Massachusetts Horticultural Society, &c.

N. B.—The price of this work will be $1 25, or $1 to those who remit in advance—and it can be sent per mail at no great expense.

ALSO, was published recently by the same author, a short Treatise on HORTICULTURE, pp. 206.—Embracing descriptions of about one thousand species and varieties of Fruit and Ornamental Trees and Shrubs, Bulbous Flowers, Green-house Trees and Plants, &c. Price $1. Any person remitting the cost of five copies of either of the above works, shall receive the sixth *gratis*.

☞Orders for either of the above works received by J. B. RUSSELL, at his Seed store, No. 52, North Market-street, where the Treatise on the Vine will be for sale as soon as published. 3t Oct. 2.

New England Farmer's Almanack for 1830.

Just published by CARTER & HENDEE, corner of School and Washington-streets, and by J. B. RUSSELL, No. 52, North Market-street, the *New England Farmer's Almanack for* 1830. By THOMAS G. FESSENDEN, editor of the New England Farmer.

This Almanack, it is thought, will be found to be considerably improved upon that of the preceding year. The Astronomical calculations have been prepared and revised with great care by a gentleman of this city—the tides particularly noted—a complete Calendar of the Courts for each state in New England, including the Probate Courts of Massachusetts—the Sun's declination—a table of Roads and distances from Boston, &c. and seventeen pages of miscellaneous articles, principally upon Agriculture and Gardening.

☞Country traders and others supplied upon the most liberal terms, by the thousand, groce, or dozen.

Sept. 18.

For Sale.

The celebrated farm, commonly called the Kettle point farm, situated in Seekonk, Massachusetts, on the east side of Providence river or Narraganset bay, and distant but *two miles* by water or land, from the town of Providence.

This farm contains about 60 acres of excellent land in a high state of cultivation, properly divided into pasture, tillage, mowing and orchard, and now undergoing a regular rotation of crops.

The northern, eastern and southern boundaries form three sides of a square, but the western boundary facing the river is more irregular, running into and forming a point of land which gives name to the farm. The dwelling house and out buildings are situated upon the point and command one of the most delightful views in the U. S., embracing the harbor and town of Providence on the north, and the Bay and Islands, for the distance of 15 miles, on the south.

At this place the river is narrow and deep, and from 20 to 30 sail of vessels, including several steam boats, pass daily up and down at a short distance from the shore.

A large and never failing spring of pure water rises at an elevation of about forty feet above the surface of the river, which can be made to irrigate about 10 acres, and conveyed if wanted by a leaden pipe to the dwelling house and out buildings. Several valuable ledges of rock can be opened near the shore and sold in Providence at 1 50 to 2 dollars per cord.—About two hundred loads of sea weed are gathered annually from the shore.

The orchard contains above 700 trees of the finest varieties of the Apple, Pear, Peach, Apricot, Cherry and Plum, from 5 to 10 years old.—There is also a nursery of several thousand Peach trees inoculated from this orchard, with a variety of ornamental trees consisting principally of the Chinese Ailanthus and Honey Locust, (*Gleditshia triacanthos.*)

The dwelling house is 35 by 40 feet, two stories; wood house 15 by 20 feet; granary 15 by 16 feet; wash house with two boilers and cooking apparatus to steam food for swine, 12 by 15 feet; hog pen attached to the same, boarded on three sides, with a roof, 20 by 60 feet; shed on the north side of the barn yard connecting the hog pen with the barn, 12 by 45 feet; and a well constructed barn with a cellar 35 by 45 feet.—These buildings are nearly new and in good order.—There is another barn near the centre of the farm which is 28 by 30 feet. The fences are in excellent order.

A plan of the buildings and a list of the different varieties of fruit in the orchard, have been left at the office of the New England Farmer.—With the above will be sold a thrifty wood lot containing about nine acres.

This Farm will be exposed for sale but *three weeks*, as the present owner and occupant is about to engage in some other business, and although it is richly worth 10,000 dollars, will be sold to the first applicant for *one half the sum*.

Seekonk, Sept. 25. JAMES FOSTER.

Splendid Bulbous Roots.

Just received at the New England Farmer Seed Store, No. 52 North Market-street, direct from Van Eeden & Co. Harlem, Holland, a large assortment of Bulbous Flower Roots, comprising the finest varieties of

HYACINTHS—(double and single) dark blue, porcelain blue, red and rosy coloured, pure white, crimson, white yellow eye, white with rosy eye, and yellow with various eyes; from 12 cts. to $1 00 each.

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each $1 00 per dozen, (our importation of fine tulips is very large, and we are enabled to put some sorts as low as $5 per 100—an object to those who wish to form a superb tulip bed.)

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots, 25 to 38 cts. each.

JONQUILLES—sweet scented, finest roots 12 cts. each.

POLYANTHUS NARCISSUS—fragrant, white with citron cups, and yellow with double white cups, extra sized roots, 38 cts. each.

DOUBLE NARCISSUS—fragrant, of all colours, 12cts. each—one dollar per dozen.

SPRING CROCUS—of all colors, 6 cts. each—50 cts. per dozen.

The above roots are from the same house from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 8-10ths in diameter.

Purchasers are requested to notice that the above roots are *not purchased at auction*, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers.

Also, a further supply of Bulbous Roots, comprising Large White fragrant Lilies, 12 cts each, 1 dollar per dozen, Tiger (spotted) Lilies, same price, Martagon or Turk's Caps Lilies, same price.

Sea Kale Roots.

For sale at the New England Farmer Seed Store, No. 52, North Market-st.,

A fine collection of Sea Kale roots, done up in packages of 12 each, from 2 to 8 years old—prime from 37 1-2 to 75 cts. per dozen roots, according to their size.—Directions for the culture of this excellent vegetable can be found in Fessenden's New American Gardener,—the roots are in fine order, and if transplanted this autumn, and properly managed, would probably be fit for use next spring.

Harvard University.—Medical Lectures.

The Medical Lectures in Harvard University will begin in the Massachusetts Medical College, Mason street, Boston, the third WEDNESDAY in October next, the 21st, at nine o'clock, A. M.

Anatomy and Surgery,	Dr Warren.
Chemistry,	Dr Webster.
Midwifery and Medical Jurisprudence,	Dr Channing.
Materia Medica,	Dr Bigelow.
Theory and Practice of Physic,	Dr Jackson.

Students attending the Medical Lectures are admitted *without fee*, to the Surgical operations, and clinical practice of the Massachusetts General Hospital during the courses.

Aug. 3. eptmeeting W. CHANNING, Dean.

Bull Calf, from Admiral, For Sale.

For sale, a very fine Bull Calf, 15 months old, by Admiral, out of a superior cow, that obtained a premium at Brighton in 1826. Price $35.

Apply at the New England Farmer office. Oct. 2 3t.

Wild Geese, For Sale.

For sale by Aaron Capen at Dorchester, near Milton Village, twelve Wild Geese, large, in fine order, and from one to three years old, one pair three years old. 3t.

Dorchester, Sept. 30.

Notice.

Wanted on or before the first of November next, in a family living in the vicinity of Boston, a laboring man, well qualified to manage a kitchen garden, take care of a horse and cow, and one who is willing to do such other work in and about the house as may be required of him. For further particulars inquire of Mr J. B. Russell, at the New England Farmer office.

Sept. 18 4t

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, best,		barrel.		
ASHES, pot, first sort,		ton.	125 00	130 00
Pearl, first sort,		"	125 00	130 00
BEANS, white,		bushel.	90	1 00
BEEF, mess,		barrel.	10 50	11 00
Cargo, No. 1,		"	9 00	9 50
Cargo, No. 2,		"	8 00	8 50
BUTTER, inspected, No. 1, new,		pound.	13	15
CHEESE, new milk,		"	7	9
Skimmed milk,		"	2	3
FLOUR, Baltimore, Howard-street,		barrel.	6 00	6 25
Genesee,		"	5 62	6 00
Rye, best,		"	3 75	4 00
GRAIN, Corn,		bushel.	60	62
Rye,		"	70	73
Barley,		"		67
Oats,		"	46	48
HOG'S LARD, first sort, new,		pound.		8
LIME,		cask.	85	90
PLAISTER PARIS retails at		ton.		3 50
PORK, clear,		barrel.	16 00	17 00
Navy, mess,		"	13 00	13 00
Cargo, No. 1,		"	12 50	13 00
SEEDS, Herd's Grass,		bushel.		2 00
Orchard Grass,		"		3 00
Fowl Meadow,		"		3 00
Rye Grass,		"		4 00
Tall Meadow Oats Grass,		"		3 00
Red Top		"	62	1 00
Lucerne,		pound.	38	50
White Honeysuckle Clover,		"	33	50
Red Clover, (northern)		"	7	8
French Sugar Beet,		"		1 50
WOOL, Merino, full blood, washed,		"	35	38
Merino, full blood, unwashed,		"	20	22
Merino, three fourths washed,		"	30	33
Merino, half blood,		"	28	30
Merino, quarter washed,		"	25	26
Native, washed,		"	25	26
Pulled, Lamb's, first sort,		"	34	36
Pulled, Lamb's, second sort,		"	25	27
Pulled, " spinning, first sort,		"	30	32

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	8	10
PORK, fresh, best pieces,	"	7	9
whole hogs,	"	5	6
VEAL,	"	4	8
MUTTON,	"	6	10
POULTRY,	"	10	14
BUTTER, keg and tub,	"	13	17
Lump, best,	"	16	20
EGGS,	dozen.	10	13
MEAL, Rye, retail,	bushel.		1 00
Indian, retail,	"		70
POTATOS,	"		40
CIDER, [according to quality,]	barrel.	2 00	2 50

MISCELLANIES.

AUTUMN WOODS.

BY BRYANT.

Ere, in the northern gale,
The summer tresses of the trees are gone,
The woods of Autumn, all around our vale,
Have put their glory on.

The mountains that infold
In their wide sweep, the colored landscape round,
Seem groups of giant kings in purple and gold,
That guard the enchanted ground.

I roam the woods that crown
The upland, where the mingled splendors glow,
Where the gay company of trees look down
On the green fields below.

My steps are not alone
In these bright walks; the sweet south-west, at play,
Flies, rustling, where the painted leaves are strown
Along the winding way.

And far in heaven, the while,
The sun, that sends that gale to wander here,
Pours out on the fair earth his quiet smile,—
The sweetest of the year.

Where now the solemn shade,
Verdure and gloom where many branches meet;
So grateful, when the noon of summer made
The valleys sick with heat.

Let in through all the trees
Come the strange rays; the forest depths are bright;
Their sunny-colored foliage, in the breeze,
Twinkles like beams of light.

The rivulet, late unseen,
When bickering through the shrubs its waters run,
Shines with the image of its golden screen,
And glimmerings of the sun.

But, 'neath yon crimson tree,
Lover to listening maid might breathe his flame,
Nor mark, within its roseate canopy,
Her blush of maiden shame.

Oh, Autumn! why so soon
Depart the hues that make thy forests glad;
Thy gentle wind and thy fair sunny noon,
And leave thee wild and sad!

Ah, 't were a lot too blest
Forever in thy colored shades to stray;
Amidst the kisses of the soft south-west
To rove and dream for aye;

And leave the vain, low strife
That makes men mad—the tug for wealth and power,
The passions and the cares that wither life,
And waste its little hour.

"We compute the agricultural laborers and their families at six millions of persons. There is no member of the community, be his rank or station what it may, who is not deeply interested in the character of this class; the servants and menials of the higher orders are obtained from it; and every body knows how essentially the comforts of the employer depend upon them. During a large portion of infancy, children necessarily fall much into the hands and the society of servants. When immorality takes possession of the cottage, what art, then, can hinder the pollution from spreading upwards? It is, indeed, become a common complaint that servants are generally less obliging, more indolent, and more depraved than they used to be. This, we apprehend, should excite no surprise: it naturally follows from the manner in which they are brought up, the cottage in which they are all trained, was once the seat of simplicity, honesty and fidelity; it has been converted into a nursery of discontent, insubordination and profligacy."

Agricultural.—About ten days since, Mr Benjamin Clarke, of Hampstead, Queen's county, threshed 140 of the common sized sheaves of Rye, the growth of the season, which produced of clean grain 14 bushels, being an average of one bushel from ten sheaves.

Our last accounts from Queen's county say, that wheat, oats, and late planted corn, are very good—buckwheat, potatoes, and early planted corn, rather light.—*N. Brunswick Gaz.*

The Three Doctors,—An eminent author saith "There are three doctors, Dr Diet, Dr Quiet, and Dr Merryman—they are reported to be excellent physicians; and if kept at a constant pension, their fees will not be very costly."

It is stated in a Warren, [N. J.] paper, that three Pennsylvanians are digging near the Delaware for money. They have excavated to the depth of 60 feet. They would do better to go nearer to the city and dig potatoes.

Sugar from Beets.—A letter from Nantz, dated 6th August, states, that imported sugars were very low and daily declining—that the culture of beets, which is actively prosecuted, will in a little while cause a revolution in the sugar trade: the sugars of the colonies not being able to sustain a competition with those from beets.

A Bear Hunt.—The Bellows Falls paper gives an amusing account of a recent bear hunt.

"A farmer, who had found some of his sheep dead in his pasture, supposed he was visited by a bear. He accordingly set his traps, kept three dogs out, and kept a watch. The result of these efforts were as follows:—caught in the traps—one dog—one calf—two sheep—and *one of the 'old man's' daughters!*—This last was a *mis*-fortune. But the old man with a truly philosophical feeling, said 'he was d———h sorry Sall got *catch'd*, for she *warnt* able to *milk* nor *rake hay* for a long time.' Finally, after every attempt of the boys had failed, the 'old man was determined to watch himself, and accordingly started out about 8 o'clock in the evening, with his three sons, armed with pitch forks, hoe handles, flails, &c.—old Putnam like—determined to meet the marauder of his sheep pasture.' At the corner of the barn he stationed himself. His three sons formed a sort of *vidette 'down along.'* They had not long occupied their stations when the enemy hove in sight, bearing between his formidable jaws, (as was supposed,) one of the finest sheep in the whole flock, as it looked uncommonly large. The alarm being given, they were upon their '*leathers.*' The supposed bear, not altogether relishing the warlike dispositions in front, resolved upon forcing the ranks which threatened to enclose him—and commenced the assault with great fury, mowing down everything which obstructed his passage—one of the sons among the rest—leaped the barn-yard fence—came violently in contact with the gate upon the opposite side—but it resisted his utmost exertions, and stopped him for a moment. This gave the old man time to rally, for prompted by the spirit of '76, he was determined on victory or death. The animal in vain attempted to force the gate, near where stood the old man. On his passing, he wielded the pitchfork, with as much dexterity as could be expected from one whose nerves and sinews had been strung together for at least three score years, and plunged the *tines* of the instrument the whole length, into the hind quarters of the creature, when, to his utter astonishment, instead of the bear facing him, as usual with such animals when attacked in the rear, the well known sound of Bo—o—o—o, Bo—o—o—o, Bo—o—o—o, issued from the other extremity of the quadruped, who, being under great head way before receiving the pitch fork, let out one link more, as the saying is, and went down the hill as if the 'old boy' had kicked an end. The old gentleman having discovered his mistake, sung out 'Why Joe—that *aint* a bear, it is our old *Black Heifer!!!*' In the sequel it appears that the heifer had been in the clothes-yard, where, by some means, she had attached a sheet to her horns, which was mistaken for a sheep."

As the visitors, comprising many ladies, were viewing the tables of the *Massachusetts Horticultural Society*, a gentleman present spoke to the Mayor, saying, "this is all very well, but to us it is '*forbidden fruit.*'" "Yes," replied the Mayor, "and did you ever know the Ladies to behave themselves better, when placed in a situation of a similar kind?"—*Evening Gaz.*

Treatise on Silk, &c.

This day received at the Seed Store connected with the New England Farmer, No. 52, North Market street,

A methodical Treatise on the Cultivation of the Mulberry Tree, on the raising of Silk Worms, and on winding the Silk from the Cocoons; with plates. By Wm. H. Vernon, of Rhode Island.—Price $1.00. tf Aug. 14.

Strawberry Plants.

For sale at the Brighton Nursery 2000 plants of the Pine Apple Strawberry, in fine order for transplanting—at $2,50 per 100—37 1-2 cts per doz. Also, Wilmot's Superb, Alpine, Roseberry, Hautbois, Downton, &c. Orders for the above may be directed to J. B. RUSSELL, Seed Store, 52 North Market St, Boston, where the plants will be delivered, free of charge for transportation. The plants are packed in moss for transportation to any part of the union.

Tulip Roots.

For sale at the Seed Store connected with the New England Farmer, 52 North Market street,

A fine collection of Dutch Tulip Roots, of bright red, yellow, white, pink, and splendid variegated colors, at $1,00 per dozen —12 1-2 cts single. tf

Notice.

Subscribers to the New England Farmer are informed that they can have their volumes neatly and faithfully half bound and lettered, at 75 cts per volume, by leaving them at this office.

New China Tea Sets, and light blue Dinner Ware.

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at *Copeland's Ammunition Store*, 65 Broad st, at *retail*. Also, SHOT, CAPS, &c. of the *best quality*—cheap for cash. tf

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☞ No paper will be sent to a distance without payment being made in advance.

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